

## Windmeul Pinotage 2012

Deep red, smooth, medium bodied wine The Pinotage has strong flavours of berries, plums and banana which are well rounded with an aftertaste of coffee and chocolate, that balance the fruity undertones.

Pinotage can be served with a variety of dishes as Cape Malay cuisine, meat stew, marinated lamb and even game pie. Also enjoyed with strong flavoured cheddar cheese and blue cheese served with figs.

**variety :** Pinotage | 100% Pinotage

**winery :** Windmeul Cellar

**winemaker :** Abraham van Heerden

**wine of origin :** Coastal Region

**analysis :** alc : 14.5 % vol    rs : 3.6 g/l    ta : 6.0 g/l

**type :** Red    **style :** Dry    **body :** Medium    **taste :** Fruity    **wooded**

**pack :** Bottle    **size :** 0    **closure :** Cork

**ageing :** 2 - 3 years

**in the vineyard :** Age of vine: 14 - 18 years

Soil: Shale

Trellising: Trellis

Irrigation: Irrigated

**about the harvest:** Harvest date: February 2012

Degree balling at harvest: Early morning, hand harvested at 23°B

**in the cellar :** Vinification: Fermented in stainless steel tanks at 11°C

Barrel maturation: 12 months in second and third fill French oak

